

JERK PASTE

This is our family's version of a classic, using a little bit of spiced dark rum to add a slight sweet to the spice of this paste. Chicken is classic with jerk, but it is also great on fish, shrimp and pork. Extra paste can be stored in the fridge for a week (mix w/ mayo for a terrific sandwich spread with a kick!)



- 2 bunches scallions, roughly chopped
- 1-2 scotch bonnet peppers or 3-6 jalapenos, stems removed (start with a few and add more to increase heat to desired level)
- 4 cloves garlic
- 1 tablespoon allspice
- 1 teaspoon ground nutmeg
- ½ teaspoon cinnamon
- 2 teaspoons dried thyme
- 1 teaspoon freshly ground pepper
- 1 tablespoon salt
- 1/8 cup dark brown sugar
- 1/8 cup dark spiced rum

Place all ingredients in a food processor and pulse until a paste consistency.

Marinate chicken or pork in a zip top bag for at least an hour before cooking (grilling is best!). Paste can be spread on fish or shrimp just before cooking.